

MINOR IN FERMENTATION AND FOOD SCIENCE

The Minor in Fermentation and Food Science blends a science base with applied courses. The minor prepares students for employment in the food and beverage industry or in government in areas as quality assurance, product development, research, food inspection, sensory evaluation, and consumer education.

Learning Objectives

Students will:

1. Integrate and apply information from basic nutrition, food sciences, and biological and chemical concepts/processes to understand the production and quality of foods. Comprehend the approaches used to analyze relationships among food production, nutrition, and food safety.
2. Demonstrate discipline-specific knowledge of the skills and competencies needed in food science and fermentation science and technology, including food microbiology, sensory evaluation, food chemistry, quality assessment, food production management, and the role of food in the promotion of health.
3. Analyze the production, service, and consumption of foods and beverages, including financial aspects, functional skills, and efficient management of resources (with emphasis on safe service training and management).
4. Assess and apply the science, history, culture, safety, health, and nutrition dimensions of foods and beverages to the food industry.

[Learn more about the Minor in Fermentation and Food Science on the Department of Food Science and Human Nutrition website.](#)